



<b>DBA/NAME</b> Safeway – Deli	<b>DATE</b> 1/5/10
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 9- Observed packaged containers of tri tip (39°F), which had reportedly been cooked and cooled, in refrigerator with large accumulation of condensation on inside of covers. REPEAT VIOLATION. Do not cover cooling foods until internal temperature of foods reach 41°F. Reported whole chickens cooled by this facility for sale in refrigerated display case but food handler unaware of time whole chickens take to reach 41°F. *Use probe thermometer to verify whole chickens reach 70°F within 2 hours and 41°F within an additional 4 hours or cut chicken into 2 inch pieces before cooling.*
- 31- Clean behind and between nozzles of beverage dispenser to remove accumulated residues.
- 33- Clean outside of equipment and cabinets/shelves etc. to remove residues/food debris.
- 36- Observed deli container lids stored in basket lined with soiled cloth. Remove cloth. Store utensils on/in easily cleanable containers only. Observed electrical tape on rack storing lids behind deli display refrigerator. Remove tape to facilitate cleaning.
- 38- No shatterproof light covers on lights over open food storage containers in storeroom. REPEAT VIOLATION. Provide.
- 41- Observed leaks at prep sink and hand sink faucets and hot water valve at utensil sink. Repair.
- 44- Observed wet mop stored in bucket. Store mop so as to dry completely between uses.
- 45- Observed broken wall tile on wall across from ovens. Repair to be smooth and easily cleanable. Clean walls and floors where needed to remove accumulated food debris/residues.